Session IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(77.2%)*	80 %	4
Grain	Oats, Flaked	0.4 kg *(14%)*	80 %	2
Grain	Castlemalting - Cara Clair	0.25 kg *(8.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.1 %
Whirlpool	Idaho Gem	20 g	15 min	13 %
Dry Hop	Amarillo	50 g	3 day(s)	8.7 %
Dry Hop	Idaho Gem	30 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	1.5 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	CaCl2	4 g	Mash	60 min
Water Agent	Lactic Acid	4 g	Mash	60 min